

ST HUBERTS THE STAG

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St Hubert's The Stag Pinot Noir 2018

Hubert de Castella's passion for the Yarra Valley saw him establish St Huberts in 1862. By the late 1800s it had grown to be the largest estate in the area. The wines enjoyed immediate and on-going success at wine shows both domestically and abroad. The onset of the Great Depression, the increasing popularity of fortified wine and the emerging profitability of dairy farming saw the vineyard revert to grazing in the 1920s. It wasn't until the 1960s that the Yarra Valley again rose to prominence as a wine region and St Huberts was once again one of the pioneers.

St Huberts "Hubert the Stag" Pinot is our second tier Yarra Valley Pinot offering – serious Pinot at a modest price (sounds like an oxymoron...). First made in 2008, the Stag has won a string of Medals and Accolades in its brief history. Fruit for this wine was harvested from selected premium sites around the Yarra Valley and fermented in a mix of fermenters, often using whole bunches to add complexity. Maturation took place in both stainless steel and variety of new and seasoned French oak.

It is intended as an uncomplicated, fresh, fruit driven wine.

Winemaker Comments Greg Jarratt

Vineyard Region

Yarra Valley

Vintage Conditions

A warm and humid late Spring, followed by a very warm Summer led to an early vintage in the Yarra. Yields were average to above average, and thankfully intake was well paced and spaced. All varieties display ripe flavours.

Technical Analysis

Harvest Date: Late Feb - Early March 2018

pH: 3.56

Acidity: 5.7g/L

Alcohol: 13.5%

Residual Sugar: 0.6g/L

Bottling Date: 1st November 2018

Peak Drinking: Now, to 2021

Grape Variety: Pinot Noir

Maturation: Matured for six months in a mix of French barrels and Stainless steel, with around 7% overall new oak.

Colour: Light crimson with red crimson hues.

Nose: Yarra Pinot red and blue fruits jump out of the glass, with raspberries, muddled strawberries and lashings of cherries. Stalk and earthy notes are in the background, along with some graphite and spice.

Palate: The wine is light to medium bodied, and cherry-berry flavours follow from the nose. An immensely approachable wine, the palate is even and plush with soft powdery tannins and a lively lingering cherry finish.

True to style - this wine is all about the vibrant fruit.

Tasted 13/12/2018